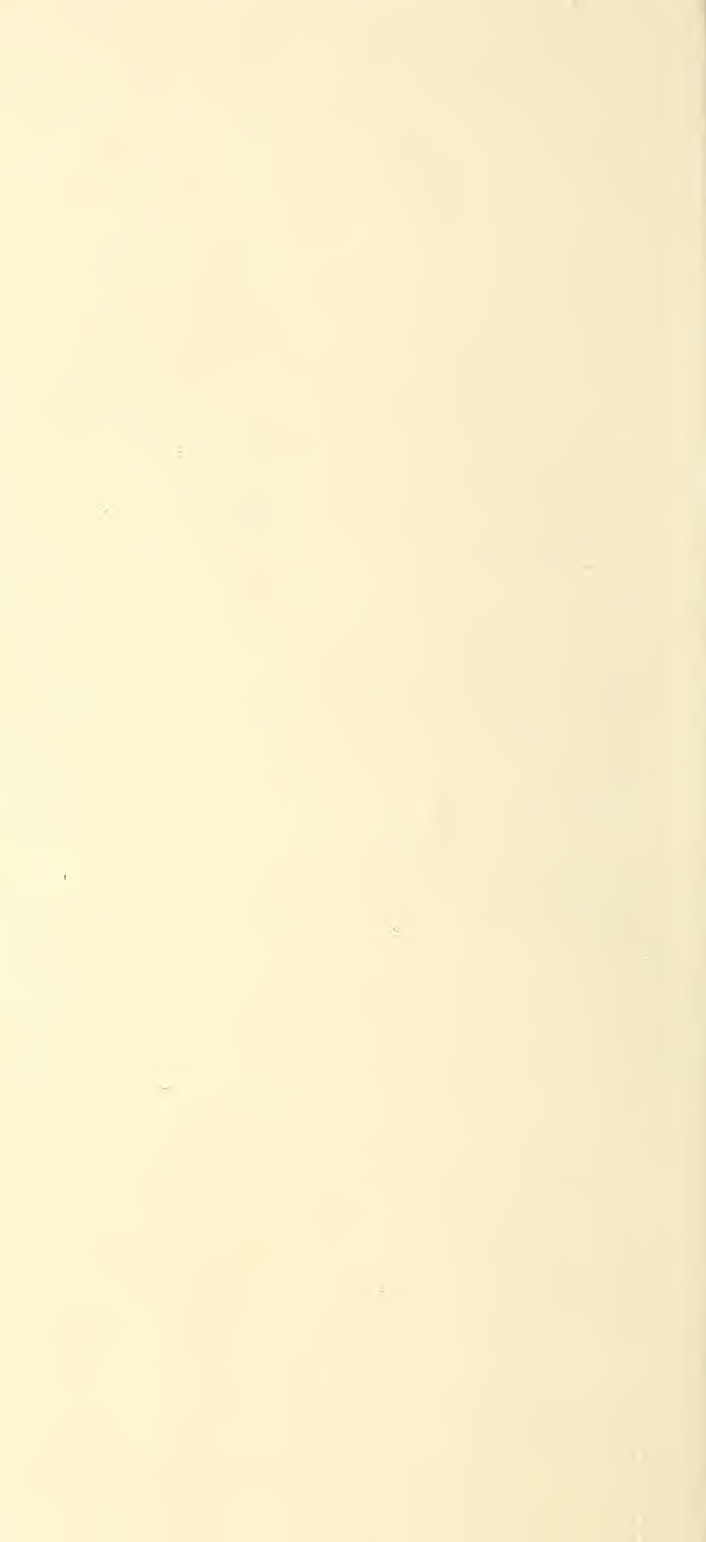


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*Jan 1920*

**POINTS FOR EGG BREAKERS**

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# How to Break Eggs for Freezing



**United States Department of Agriculture  
Department Circular 74**

**Contribution from the Bureau of Chemistry  
Carl L. Alsberg, Chief**

**Food Research Laboratory**

**Washington, D. C.**

**January, 1920**

## A READY MARKET AWAITS GOOD FROZEN EGGS.

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All the baker needs to do is to thaw the frozen eggs by setting the cans containing them in cold water.

Then he is ready to make tasty macaroons, fluffy meringues, and delicious angel's food from the frozen whites, or he may turn out luscious cakes and cookies from the frozen whole eggs.

Frozen yolks give a rich yellow color to noodles, custards, and mayonnaise dressings.

United States Department of Agriculture Bulletin 663 describes up-to-date egg-breaking rooms and equipment. It is yours by writing the Division of Publications, U. S. Department of Agriculture, Washington, D. C.

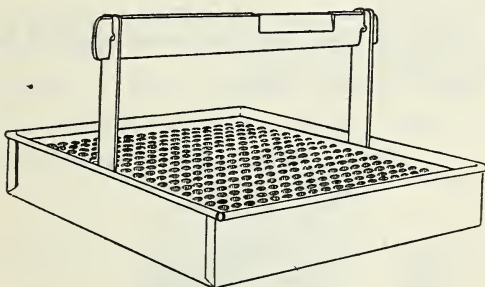
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**POOR FROZEN EGGS KNOCK THE  
BOTTOM OUT OF THE MARKET.**

## USE THE RIGHT TOOLS.

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For cracking the eggshells, use a special knife placed on the egg-breaking tray like this—



Set the tray so that the sharp place on the knife is away from the breaker.

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To receive the contents of the egg, have ready a glass sherbet cup like this—



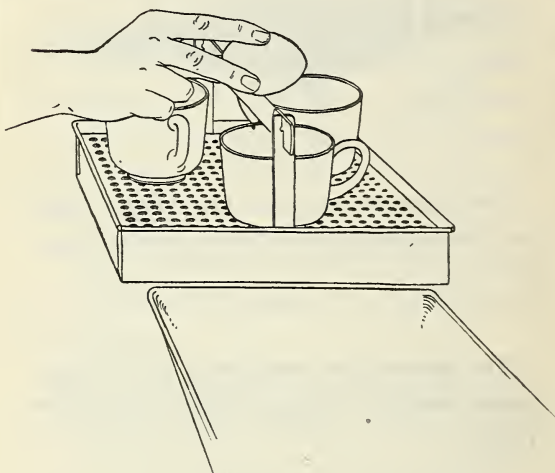
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START RIGHT—END RIGHT.

## CARE IN PLACING THE CUPS SAVES WASTE.

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This is the way the cups should be  
placed on the tray—



The picture also shows the proper  
way to hold the eggs. Use two fingers  
and the thumb only.

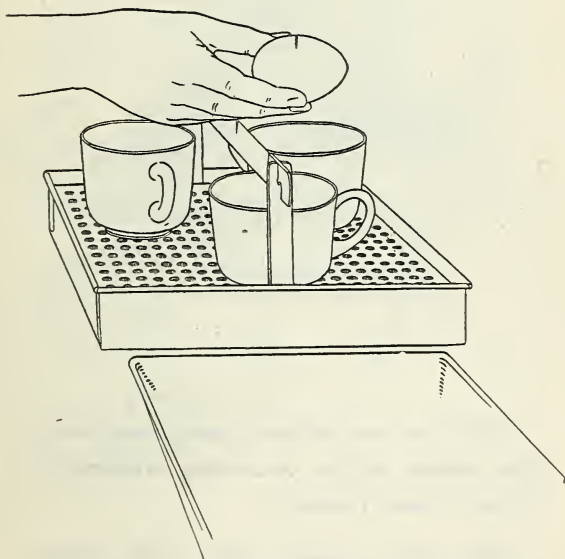
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## EGGS WASTED CUT DOWN THE PROFITS.

## THERE'S A KNACK IN CRACKING.

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Holding the egg as shown on page 4, make a clean crack about half an inch long. Then turn the crack up quickly. The picture below shows the correct position of the hand at this stage of the proceedings.



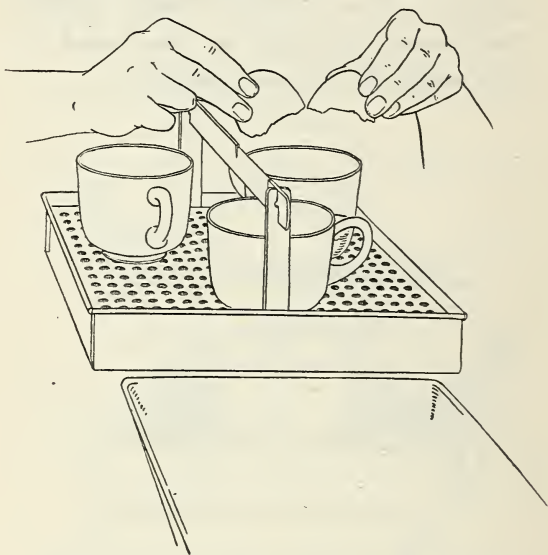
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YOU CAN LEARN HOW.

## FOLLOW THE "ONE, TWO, THREE" RULE.

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Now, put the thumbs and two fingers on each half of the egg and turn it, crack downward, using a wrist motion.



Pull the two halves apart, and drain the shells while counting distinctly "One, Two, Three."

Keep the fingers dry with tissue paper.

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## WHY LEAVE GOOD MATERIAL IN THE SHELL?



## STOP! LOOK! SMELL!

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Into each cup you may put two whole eggs, or three whites, or three yolks. Look out for the bad ones.



Watch your step! One mistake in grading may spoil 30 pounds of good egg.

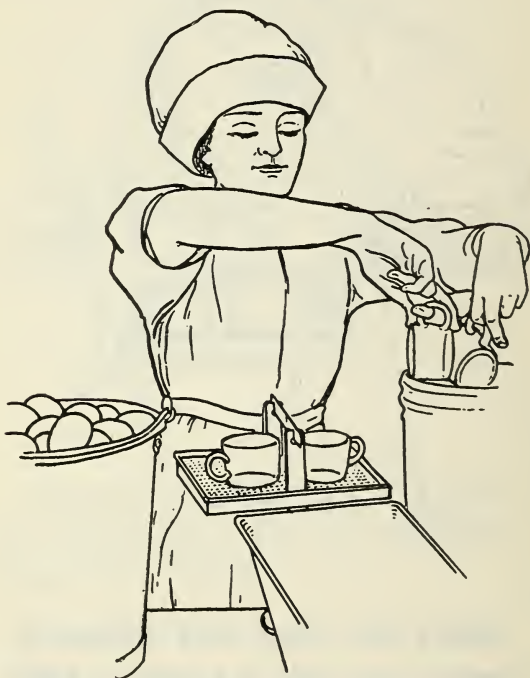
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IS IT PERFECTLY GOOD?

## KEEP THE TABLE CLEAN.

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Empty both cups of good egg at once. Do it just like the girl in the picture, making sure that the edges of the cups touch the inside of the can after dumping out the egg. Otherwise there will be streamers between can and tray.



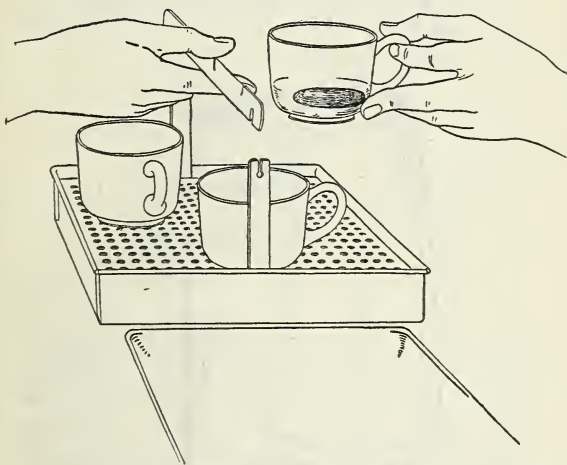
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AVOID STREAMERS.

**WHEW! THAT EGG IS BAD!**

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Hurry the cup, the knife, and the tray, too, if it has any of the bad egg on it, to the bottom shelf of the window leading to the sterilizing room.



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**THROW IT OUT.**

## DIRTY HANDS, OR A CLEAN PRODUCT?

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Step to the washstand and clean the hands touched by the bad egg. Then dry them well on paper towels, and go back to the window for fresh, sterilized apparatus.

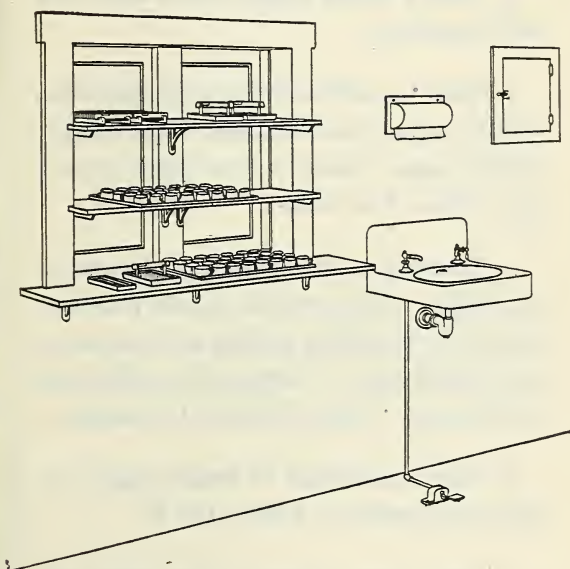


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CLEAN, WHITE UNIFORMS FOR A  
CLEAN PRODUCT.

**THIS WINDOW IS A TIME SAVER;  
USE IT.**

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The “sterilizing girls” put clean knives, trays, and cups on the upper shelves. The “breaking girls” put soiled apparatus on the bottom shelf.

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**JUST RAISE THE WINDOW TO GET  
THE SOILED STUFF.**

## **DON'TS FOR THE EGG BREAKER.**

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1. Don't break eggs unless they are well candled.

2. Don't use blood rings, stuck yolks, addled eggs, green whites, bloody eggs, moldy eggs, musty or sour eggs, or any egg with a bad odor.

3. Don't give the germs a chance to multiply. Remove the liquid product from the breaking tables at least once every half hour. Churn the yolks and whole egg. Take directly to freezer.

4. Don't attempt to freeze eggs unless the freezer is below 15° F.

5. Don't use utensils that have not been steamed for at least 20 minutes. Kill the germs that spoil the product.

6. Don't court trouble or give the business a black eye by trying to sell a doubtful product.

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